

Mom39s Shrimp Macaroni Salad

Savannah · 30/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 30 mins

Description

My moms shrimp macaroni salad is a bit unusual but has been popular with friends and family for many years. The salad calls for a lot of ingredients but is worth the effort. If possible, use pickle juice instead of the vinegar.

Ingredients

— - 1 cup uncooked elbow macaroni - $\frac{3}{4}$ cup mayonnaise - $\frac{1}{2}$ cup diced celery - $\frac{1}{4}$ cup sweet pickle relish - 2 ounces cooked salad shrimp - 2 tablespoons ketchup - 2 tablespoons white wine vinegar - 1 tablespoon minced onion - 1 tablespoon chopped green bell pepper - 1 tablespoon chopped fresh parsley - 1 teaspoon prepared horseradish - $\frac{1}{2}$ teaspoon celery seed - $\frac{1}{4}$ teaspoon hot pepper sauce - ? teaspoon chili powder - salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes. Drain well. Combine mayonnaise
5. celery
6. relish
7. shrimp
8. ketchup
9. vinegar
10. onion
11. bell pepper
12. parsley
13. horseradish
14. celery seed
15. hot pepper sauce
16. chili powder
17. salt
18. and black pepper in a medium-sized bowl. Fold macaroni into mixture. Cover and chill at least 3 hours before serving. Recipe Tip If possible
19. use pickle juice in place of the vinegar.